



# Town of Framingham

## BOARD OF HEALTH

Room 221 Memorial Building  
Framingham, MA 01702-8379

Tel. (508) 620-4827  
Fax. (508) 620-4833

Date: \_\_\_\_\_

Fee: \$20.00

Permit # \_\_\_\_\_.

### APPLICATION FOR PERMIT TO OPERATE A TEMPORARY FOOD SERVICE OPERATION

(Application should be filed at least 7 days in advance of function date)

Name of Food Service Operator or Caterer: \_\_\_\_\_

Name of Certified Food Protection Manager who will oversee the operation \_\_\_\_\_  
(Please attach a copy of the person's certificate to this application)

Business Address: \_\_\_\_\_ Date/s and Hours of Function: \_\_\_\_\_

Location of Function: \_\_\_\_\_ Contact Person: \_\_\_\_\_

Telephone # \_\_\_\_\_

What type of hand washing facilities will be made available? \_\_\_\_\_

How will waste be discarded? \_\_\_\_\_

List all Food and Beverages to be served: \_\_\_\_\_

\_\_\_\_\_

When applicable, how will cold and hot foods be stored at the required temperatures?

\_\_\_\_\_

"Ready to Eat" (RTE) RTE Foods are foods that are ready to eat in their current state and do not require further cooking. **Massachusetts does not permit bare hand contact with RTE foods.**

How will "Ready to Eat" (RTE) foods be handled?

\_\_\_\_\_

### SUMMARY OF RULES & REGULATIONS FOR TEMPORARY FOOD SERVICE OPERATIONS

- \* Only food and beverages listed on this application and approved by this department may be served
- \* All food must be protected/shielded from contamination while being displayed or stored
  - Meats, egg products, milk and dairy products must be kept refrigerated at a **temperature not to exceed 41°F**. Foods that will be served hot must be stored at a **temperature of 140°F or more**.
- \* Sanitizer must be available at all times of food preparation.
- \* All potentially hazardous foods, which have been reheated for hot holding, **must be discarded** if not sold or used by the end of the day.